

ORIGINAL

PIERRE

DEPUIS 1994

LE BISTROT

Joyeux Noël

CHRISTMAS SET DINNER

Three courses 25.95



Amuse gueules

Enjoy one of our delicious appetisers

- ✓ Mixed marinated Provençal olives 2.95
- Mini chorizos roasted in honey 3.50
- ✓ Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar 3.75
- Red pepper and anchovy tapenade with artisan bread 3.00
- Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread 3.50

Entrées

Starters are served with freshly baked French bread and Lescure butter

- ✓ Roasted butternut squash soup with Gruyère cheese and toasted pumpkin seeds
- Guinea fowl and pheasant terrine, bacon brioche and onion confiture
- Pan-fried fish cake with wilted spinach and hollandaise sauce
- Mushroom ramekin with Alsace bacon, garlic and mature Gruyère cheese (or without bacon ✓)
- Potted duck and pork rillettes with sourdough toast and cornichons
- ✓ Deep-fried goats' cheese with rocket salad and spiced tomato chutney
- Crab meat on crostini with fennel and baby caper dressing
- Rillettes of fresh and oak-smoked Scottish salmon with blini, lemon and baby capers

Plats

Main courses are served with today's selection of potatoes and seasonal vegetables.

Steaks are served with pommes frites and dressed leaves.

- Roasted chicken breast with chestnuts, chipolata, red wine jus and sage onion crumb
- ✓ French pasty of Jerusalem artichoke, creamed baby spinach and tarragon with a salad of dressed lettuce and toasted pine nuts
- Braised Scottish pasture-fed 21 day-aged beef with shallots, red wine and mushrooms
- Braised fillet of seabass with chive beurre blanc, mussels and creamed leeks
- Slow-cooked pork with wilted greens, smoked Morteau sausage and Calvados jus
- Grilled Scottish pasture-fed 21 day-aged rump steak with roasted garlic and green herb butter
- Overnight slow-roasted shoulder of lamb with minted pea purée and Roquefort butter
- Herb-crusted Scottish salmon with roasted ratatouille
- ✓ Risotto of cep mushrooms, French beans, roasted courgette, baby spinach and mascarpone cheese

Accompagnements

Additional side orders

- Brussel sprouts with Alsace bacon 3.25
- French beans with toasted almond flakes 3.25
- Black pepper roasted cauliflower 3.25
- Rocket and parmesan salad 2.95
- Braised red cabbage 3.25
- Roasted field mushrooms with garlic 3.25
- Pommes frites 2.95

Desserts et fromages

- Chocolate torte with whipped maple syrup and Grand Marnier cream
- Caramelised lemon tart with blackcurrant sorbet
- Sticky toffee pudding with vanilla ice cream
- Warm baked cherry and almond frangipane with vanilla crème fraîche and toasted pistachios
- Classic crème brûlée
- Selection of ice creams and sorbets
- Rustic French cheese board
- Brie de Nangis, Tomme de Savoie and Fourme d'Ambert served with biscuits, celery and red onion confiture

Bon appétit!

We have specific allergen free dishes on our menus (for example gluten free) and we can provide a detailed list of all allergens used in our kitchens on request. If you do have an allergy please alert one of our members of staff. Nuts, nut oils and derivatives are used in our kitchens and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally, subject to availability. There is a 10% discretionary service charge for all tables of six or more.